
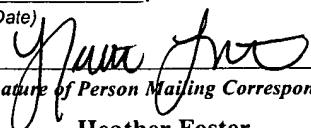


AF ✓ JFW

| | | | | | | |
|--|------------------------------|----------------------|-----------------------|------------------------|---------------------------------|--|
| TRANSMITTAL OF APPEAL BRIEF (Large Entity) | | | | | Docket No. 112843-037 | |
| In Re Application Of: Fuchs et al. | | | | | | |
| Application No. 10/019,964 | Filing Date Feb. 21, 2003 | Examiner H. Pratt | Customer No. 29157 | Group Art Unit 1761 | Confirmation No. 6252 | |
| Invention: GELLED NUTRITIONAL COMPOSITION AND PROCESS | | | | | | |
| <p style="text-align: center;"><u>COMMISSIONER FOR PATENTS:</u></p> <p>Transmitted herewith in triplicate is the Appeal Brief in this application, with respect to the Notice of Appeal filed on November 2, 2004</p> <p>The fee for filing this Appeal Brief is: \$500.00</p> <p><input checked="" type="checkbox"/> A check in the amount of the fee is enclosed.</p> <p><input type="checkbox"/> The Director has already been authorized to charge fees in this application to a Deposit Account.</p> <p><input checked="" type="checkbox"/> The Director is hereby authorized to charge any fees which may be required, or credit any overpayment to Deposit Account No. 02-1818</p> <p><input type="checkbox"/> Payment by credit card. Form PTO-2038 is attached.</p> <p>WARNING: Information on this form may become public. Credit card information should not be included on this form. Provide credit card information and authorization on PTO-2038.</p> <div style="display: flex; justify-content: space-between; align-items: flex-end;"><div style="text-align: center;"> _____ Signature</div><div style="text-align: right;">Dated: January 3, 2005</div></div> <div style="display: flex; justify-content: space-between; align-items: flex-end;"><div><p>Robert M. Barrett Reg. No. 30,142 BELL, BOYD & LLOYD LLC P.O. Box 1135 Chicago, IL 60690-1135 Phone: 312-807-4204</p></div><div style="border: 1px solid black; padding: 5px; width: 300px;"><p>I hereby certify that this correspondence is being deposited with the United States Postal Service with sufficient postage as first class mail in an envelope addressed to "Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450" [37 CFR 1.8(a)] on</p><p style="text-align: center;">01-03-2005 (Date)</p><p style="text-align: center;"> Signature of Person Mailing Correspondence Heather Foster Typed or Printed Name of Person Mailing Correspondence</p></div></div> <div style="margin-top: 20px;">cc:</div> | | | | | | |



**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE BOARD OF PATENT APPEALS AND INTERFERENCES**

Appellant(s): Fuchs et al.
Appl. No.: 10/019,964
Conf. No.: 6252
Filed: February 21, 2003
Title: GELLED NUTRITIONAL COMPOSITION AND PROCESS
Art Unit: 1761
Examiner: H. Pratt
Docket No.: 112843-37

Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

APPEAL BRIEF

Sir:

Appellants submit this Appeal Brief in support of the Notice of Appeal filed on November 2, 2004. This Appeal is taken from the Final Rejection dated July 2, 2004.

I. Real Party in Interest

The real party in interest for the above-identified patent application on appeal is NESTEC S.A. by virtue of an Assignment dated March 15, 2002 and March 21, 2002 and recorded at the United States Patent and Trademark Office at reel 014393, frame 0570.

II. Related Appeals And Interferences

Appellants' legal representative and the Assignee of the above-identified patent application do not know of any prior or pending appeals, interferences or judicial proceedings which may be related to, directly affect or be directly affected by or have a bearing on the Board's decision with respect to the above-identified Appeal.

III. Status of the Claims

Claims 30-33, 36-39, 42-44, and 46-56 are pending in the above-identified patent application. Claims 30-33, 36-39, 42-44 and 46-54 stand rejected; and claims 55-56 have been allowed. Therefore, Claims 30-33, 36-39, 42-44 and 46-54 are being appealed in this Brief. A copy of the appealed claims is attached as Appendix A.

TRANSMITTAL OF APPEAL BRIEF (Large Entity)

Docket No.
112843-037

In Re Application Of: Fuchs et al.

JAN 06 2005

PATENT & TRADEMARK OFFICE

| Application No. | Filing Date | Examiner | Customer No. | Group Art Unit | Confirmation No. |
|-----------------|---------------|----------|--------------|----------------|------------------|
| 10/019,964 | Feb. 21, 2003 | H. Pratt | 29157 | 1761 | 6252 |

Invention: GELLED NUTRITIONAL COMPOSITION AND PROCESS


COMMISSIONER FOR PATENTS:

Transmitted herewith in triplicate is the Appeal Brief in this application, with respect to the Notice of Appeal filed on November 2, 2004

The fee for filing this Appeal Brief is: \$500.00

- ☒ A check in the amount of the fee is enclosed.
- ☐ The Director has already been authorized to charge fees in this application to a Deposit Account.
- ☒ The Director is hereby authorized to charge any fees which may be required, or credit any overpayment to Deposit Account No. 02-1818
- ☐ Payment by credit card. Form PTO-2038 is attached.

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Signature

Dated: January 3, 2005

Robert M. Barrett
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Chicago, IL 60690-1135
Phone: 312-807-4204

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01-03-2005

(Date)

Signature of Person Mailing Correspondence

Heather Foster

Typed or Printed Name of Person Mailing Correspondence

cc:

IV. Status of the Amendments

Appellants submitted an Amendment After Final on August 26, 2004. On September 24, 2004, the Patent Office issued an Advisory Action indicating that the amendments had been entered for appeal purposes. Further, the Patent Office indicated that claims 55 and 56 were allowed where the remaining pending claims remained rejected for alleged obviousness reasons as indicated in the Final Office Action dated July 2, 2004.

V. Summary of the Claimed Subject Matter

A summary of the invention by way of reference to the specification for each of the independent claims is provided as follows:

Independent Claim 30 is directed to gelled nutritional composition comprising a protein source including gelled whey protein; a carbohydrate source; minerals; and vitamins (Page 2, lines 26-28); in which gelled nutritional composition the protein source provides 10% to 25% of the energy of the composition (Page 3, line 36 to Page 4, line 1) and the carbohydrate source provides 75% to 90% of the energy of the composition (Page 4, lines 6-7).

Independent Claim 47 is directed to a method of providing nutrition to a patient suffering from dysphagia, the method comprising administering to the patient a gelled nutritional composition which contains a protein source including gelled whey protein; a carbohydrate source; minerals; and vitamins (Page 3, lines 1-4).

Independent Claim 54 is directed to a method for providing supplemental nutrition to a child, the method comprising administering to the child a gelled nutritional composition which contains a protein source including gelled whey protein; a carbohydrate source; minerals; and vitamins (Page 3, lines 5-8).

Although specification citations are given in accordance with C.F.R. 1.192(c), these citations are merely examples of where support may be found in the specification for the terms used in this section of the Brief. There is no intention to suggest in anyway that the terms of the claims are limited to the examples in the specification. As demonstrated by the citations above, the claims are fully supported by the specification as required by law. However, it is improper

under the law to read limitations from the specification into the claims. Pointing out specification support for the claim terminology as is done here to comply with rule 1.192(c) does not in any way limit the scope of the claims to those examples from which they find support. Nor does this exercise provide a mechanism for circumventing the law precluding reading limitations into the claims from the specification. In short, the specification citations are not to be construed as claim limitations or in any way used to limit the scope of the claims.

VI. Grounds of Rejection to be Reviewed on Appeal

1. Claims 30-33, 36-39, 42-44 and 46-54 stand rejected under 35 U.S.C. §103(a) as unpatentable over U.S. Patent No. 4,720,390 ("Bachler") in view of U.S. Patent No. 4,919,958 ("Kadan"), U.S. Patent No. 2,487,600 ("Schneiderwirth") and Bowes and Church's Food Values ("Food Values"). A copy of Bachler, Kadan, Schneiderwirth and Food Values is attached herewith as Appendixes B-E, respectively.

VII. Argument

A. Legal Standards

35 U.S.C. §103(a) states that:

A patent may not be obtained.... if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains.

In making a determination that an invention is obvious, the Patent Office has the initial burden of establishing a *prima facie* case of obviousness. *In re Rijckaert*, 9 F.3d 1531, 1532, 28 U.S. P.Q.2d 1955, 1956 (Fed. Cir. 1993). "If the examination at the initial stage does not produce a *prima facie* case of unpatentability, then without more the applicant is entitled to grant of the patent." *In re Oetiker*, 24 U.S.P.Q.2d 1443, 1444 (Fed. Cir. 1992).

To establish a *prima facie* case of obviousness, three basic criteria must be met. First, there must be some suggestion or motivation, either in the reference or references themselves or in the knowledge generally available to one of ordinary skill in the art, to modify the reference or to combine reference teachings. *In re Fine*, 837 F.2d 1071, 5, U.S.P.Q.2d 1596 (Fed. Cir. 1988). Second there must be a reasonable expectation of success. *In re Merck & Co., Inc.*, 800 F.2d

1091, 231 U.S.P.Q. 375 (Fed. Cir. 1986) Finally, all of the claim limitations must be taught or suggested by the prior art. *In re Royka*, 490 F.2d 981, 180 U.S.P.Q., 580 (CCPA 1974).

Further, the Federal Circuit has held that it is “impermissible to use the claimed invention as an instruction manual or ‘template’ to piece together the teachings of the prior art so that the claimed invention is rendered obvious.” *In re Fritch*, 23 U.S.P.Q.2d 1780, 1784 (Fed. Cir. 1992). “One cannot use hindsight reconstruction to pick and choose among isolated disclosures in the prior art to deprecate the claimed invention” *In re Fine*, 837 F.2d 1071 (Fed. Cir. 1988).

Moreover, the Federal Circuit has held that “obvious to try” is not the proper standard under 35 U.S.C. §103. *Ex parte Goldgaber*, 41 U.S.P.Q.2d 1172, 1177 (Fed. Cir. 1996). “An-obvious-to-try situation exists when a general disclosure may pique the scientist curiosity, such that further investigation might be done as a result of the disclosure, but the disclosure itself does not contain a sufficient teaching of how to obtain the desired result, or that the claim result would be obtained if certain directions were pursued.” *In re Eli Lilly and Co.*, 14 U.S.P.Q.2d 1741, 1743 (Fed. Cir. 1990).

B. The Rejection of Claims 30-33, 36-39, 42-44 and 46-54 Under 35 U.S.C. §103(a) Should Be Reversed Because the Patent Office Does Not Establish a *Prima Facie* Case of Obviousness

Appellants respectfully submit that the obviousness rejection of claims 30-33, 36-39, 42-44 and 46-54 should be reversed because the Patent Office fails to establish a *prima facie* case of obviousness. The Patent Office primarily relies on Bachler and thus relies on the remaining cited art to remedy allegedly the deficiencies of same. Even if properly combinable, Appellants believe that cited art is distinguishable from the claimed invention. Moreover, Appellants believe that the Patent Office has improperly relied on hindsight reasoning in support of the obviousness rejection.

1. The Claimed Nutritional Compositions

Of the pending claims at issue, claims 30, 47 and 54 are the sole independent claims. Claim 30 recites a gelled nutritional composition. The composition includes a protein source with a gelled whey protein, a carbohydrate source, minerals, and vitamins wherein the protein source provides 10% to 25% of the energy of the composition and wherein the carbohydrate source provides 75% to 90% of the energy of the composition.

Claim 47 recites a method of providing nutrition to a patient suffering from dysphagia. The method includes administering to the patient a gelled nutritional composition that contains a protein source with gelled whey protein, a carbohydrate source, minerals and vitamins.

Claim 54 recites a method for providing supplemental nutrition to a child. The method includes administering to the child a gelled nutritional composition that contains a protein source with gelled whey protein, a carbohydrate source, minerals and vitamins.

The gelled nutritional compositions of the present invention include four major components, namely, proteins including gelled whey protein, carbohydrates, minerals and vitamins. The nutritional compositions as claimed are further defined by the protein and carbohydrate content expressed as an energy content as further required by claim 30. Appellants have discovered that the gelled nutritional composition as claimed can be particularly useful as nutrition for persons suffering from dysphagia (claim 47) which often occurs after medical or dental surgery, children and the like. In this regard, the claimed gelled nutritional compositions can be readily swallowed and, in addition, provide a desirable energy balance. See, Specification, p. 3, lines 11-17. The gelled nutritional compositions can be administered to a child to provide supplemental nutrition as defined in claim 54. See, Specification, page 7, lines 15-17. Specific examples of the invention by way of illustration are provided on pages 7 to 10 of the Specification.

2. The Cited Art Fails to Teach or Suggest the Claimed Gelled Nutritional Compositions

Appellants believe that the cited references, even if combinable, fail to disclose or suggest the claimed invention. For example, the Bachler reference, at a minimum, is deficient with respect to the energy content associated with the carbohydrate as even admitted by the Patent Office. See, Office Action, page 2.

Further, the primary focus of Bachler relates to an oil-in-water emulsion. This enables liquid oils, for example, oils rich in unsaturated fatty acids, to be incorporated in products of solid texture. See, Bachler, column 5, lines 16-18. Clearly, this is different from the claimed nutritional gelled compositions that include four major components, namely, proteins including gelled whey protein, carbohydrates, minerals and vitamins as previously discussed. As further

supported in the Specification, the nutritional compositions can be produced by suspending the protein source in water under stirring. The carbohydrate source, the lipid source if used, the vitamins and minerals, solidified agents, flavors and colors can then be added to provide a liquid mixture. See, Specification, page 6, lines 17-22.

Indeed, the oil-in-water emulsion of Bachler is utilized as a replacement of eggs, thickeners or gelling agents. See, Bachler, column 5, lines 3-5. Moreover, Bachler provides compositions that have a high fat content with a very low carbohydrate content, such as the desserts or jellies as disclosed in example 9 of Bachler in columns 11 and 12. Clearly, this effectively teaches away from the gelled nutritional compositions as claimed that can provide well-balanced nutrition, particularly for persons recovering from surgery and suffering from dysphasia and the like as previously disclosed. Therefore, Appellants believe that Bachler on its own is distinguishable from the claimed invention for at least these reasons.

Further, Appellants do not believe that the remaining cited art can be relied on solely even if combinable to remedy the deficiencies of Bachler. Nowhere does the remaining cited art disclose or suggest the gelled nutritional compositions as claimed, let alone methods of providing nutrition to a patient suffering from dysphagia or methods for providing supplemental nutrition to a child that utilize the gelled nutritional compositions as further defined in claims 47 and 54, respectively. Indeed, the primary emphasis of Kadan relates to the exclusion of eggs from nutritional compositions, such as flan-type puddings. See, Kadan, Abstract. Moreover, Kadan provides that the resulting flans are complex multi-component products that exhibit an unpredictable texture (see, Kadan, col. 2, lines 30-40) in contrast to the claimed gelled nutritional compositions, such as in clear gel form.

With respect to the Schneiderwirth reference, the primary emphasis relates to providing gels of water insoluble salts associated with alkaline earth metals that are colloiddally dispersed in an aqueous medium and which allegedly may be useful in supplying minerals and vitamins. See, Schneiderwirth, col. 1, lines 1-30. However, such a composition cannot be used as a complete and well-balanced nourishment for persons in need of same. Indeed, the gelled nutritional compositions as claimed are particularly beneficial for dysphagia patients, children and the like

and thus can be readily swallowed in addition to providing a well-balanced nutrition as previously discussed.

With respect to the Food Value reference, this reference merely provides a list of food constituents and their total energy content. At most, the gelatin desserts listed therein provide a relatively high carbohydrate content. However, this provides little if any additional support to Bachler as it merely illustrates that sweets have a high carbohydrate content as is generally known in the art. Therefore, even if Kadan, Schneiderwirth and Food Values are combinable with Bachler, the cited art is distinguishable from the claimed invention for at least these reasons.

3. The Patent Office Has Improperly Relied on Hindsight Reasoning

Moreover, the Patent Office has relied upon alleged teachings from four different references. Clearly, this suggest an improper use of hindsight analysis in support of the obviousness rejection. The primary Bachler reference effectively teaches away from the claimed invention. As previously discussed, the oil-in-emulsions in Bachler act as a substitute for gelling agents. Why then would one skilled in the art be motivated to modify Bachler to provide a gelled nutritional composition as claimed. The remaining references are also deficient with respect to gelled nutritional compositions as claimed and advantages thereof with respect to nutrition, such as for providing supplemental nutrition to a child (claim 54) and for providing nutrition to a patient suffering from dysphasia (claim 47) as previously discussed.

Appellants have surprisingly discovered a nutritional product with a gel consistency that is suitably adapted for administration to dysphagia patients and the like and that has a high nutritional value such that the product is composed of high amounts of carbohydrates, low amounts of fat, and moderate amounts of proteins, vitamins and minerals. Again, nowhere does the cited art recognize the advantages of gelled nutritional compositions that can provide well-balanced nutrition as well as promote ready use of same, particularly with respect to the administration thereof to persons suffering from dysphagia, to children and the like as claimed. Therefore, Appellants do not believe that one skilled in the art would be inclined to modify and/or combine the cited art to arrive at the claimed invention.

Based on at least these reasons, Appellants believe that the cited art fails to disclose or suggest the claimed invention. Therefore, Appellants respectfully submit that the cited art, even if combinable, fails to render obvious the claimed invention.

VIII. Conclusion

Appellants' claimed invention set forth in Claims 30-33, 36-39, 42-44 and 46-54 is neither taught nor suggested by the cited references, either alone or in combination. The Patent Office has failed to establish a *prima facie* case of obviousness with respect to the rejection of the claimed invention. Accordingly, Appellants respectfully submit that the obviousness rejection is erroneous in law and in fact and should therefore be reversed by this Board.

Respectfully submitted,

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BY 

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Dated: January 3, 2005

APPENDIX A

PENDING CLAIMS ON APPEAL OF U.S. PATENT APPLICATION SERIAL NO. 10/019,964

Claim 30 (previously presented): A gelled nutritional composition comprising a protein source including gelled whey protein; a carbohydrate source; minerals; and vitamins; in which gelled nutritional composition the protein source provides 10% to 25% of the energy of the composition and the carbohydrate source provides 75% to 90% of the energy of the composition.

Claim 31 (previously presented): A gelled nutritional composition according to claim 30 which is a clear gel.

Claim 32 (previously presented): A gelled nutritional composition according to claim 30 which provides 30% to 100% of the recommended daily allowance of vitamins and minerals per 1000 kcal (4187 kJ).

Claim 33 (previously presented): A gelled nutritional composition according to claim 30 which has an energy density of 800 kcal/l to 1200 kcal/l (3350 kJ/l to 5024 kJ/l).

Claim 36 (previously presented): A gelled nutritional composition according to claim 30 which has a pH of 3.5 to 4.1.

Claim 37 (previously presented): A gelled nutritional composition according to claim 30 which is in the form of a clear gel.

Claim 38 (previously presented): A gelled nutritional composition according to claim 37 which provides 30% to 100% of the recommended daily allowance of vitamins and minerals per 1000 kcal (4187 kJ).

Claim 39 (previously presented): A gelled nutritional composition according to claim 37 which has an energy density of 800 kcal/l to 1200 kcal/l (3350 kJ/l to 5024 kJ/l).

Claim 42 (previously presented): A gelled nutritional composition according to claim 37 which has a pH of 3.5 to 4.1.

Claim 43 (previously presented): A gelled nutritional composition according to claim 40 which provides 30% to 100% of the recommended daily allowance of vitamins and minerals per 1000 kcal (4187 kJ).

Claim 44 (previously presented): A gelled nutritional composition according to claim 40 which has an energy density of 800 kcal/l to 1200 kcal/l (3350 kJ/l to 5024 kJ/l).

Claim 46 (previously presented): A gelled nutritional composition according to claim 40 which has a pH of 3.5 to 4.1.

Claim 47 (previously presented): A method of providing nutrition to a patient suffering from dysphagia, the method comprising administering to the patient a gelled nutritional composition which contains a protein source including gelled whey protein; a carbohydrate source; minerals; and vitamins.

Claim 48 (previously presented): A method according to claim 47 in which the gelled nutritional composition is a clear gel.

Claim 49 (previously presented): A method according to claim 47 in which the gelled nutritional composition provides 30% to 100% of the recommended daily allowance of vitamins and minerals per 1000 kcal (4187 kJ).

Claim 50 (previously presented): A method according to claim 47 in which the gelled nutritional composition has an energy density of 800 kcal/l to 1200 kcal/l (3350 kJ/l to 5024 kJ/l).

Claim 51 (previously presented): A method according to claim 47 in which the gelled nutritional composition has a viscosity of 5000 cp to 40000 cp.

Claim 52 (previously presented): A method according to claim 47 in which the protein source provides 10% to 25% of the energy of the gelled nutritional composition.

Claim 53 (previously presented): A method according to claim 47 in which the carbohydrate source provides 75% to 90% of the energy of the gelled nutritional composition.

Claim 54 (previously presented): A method for providing supplemental nutrition to a child, the method comprising administering to the child a gelled nutritional composition which contains a protein source including gelled whey protein; a carbohydrate source; minerals; and vitamins.

BOWES & CHURCH'S

Food Values
of Portions
Commonly Used

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II. Church, Helen Nichols. III. Title.

TX551.B64 1998

613.2'8—dc21

97-24666

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The information provided in this book should be used by the healthcare practitioner under appropriate supervision in accordance with professional standards of care used with regard to the unique circumstances that apply in each practice situation. Care has been taken to confirm the accuracy of information presented. The author, editors, and publisher cannot accept any responsibility for errors or omissions or for any consequences from application of the information in this book and make no warranty express or implied, with respect to the contents of the book.

The author has attempted to provide readers with the most accurate food composition data available as of the date of manuscript submission. However, the field of food composition is a dynamic one. The nutrient composition of foods varies because of genetic, environmental, and processing variables; changes in product formulation and package size; sampling techniques; and advances in analytical methodologies. The information in these tables should be used as reasonable approximations of the nutrient composition of foods. Individuals who are on restricted or specialized diets for medical purposes may need to contact food manufacturers for more specific information.

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sorbet & cream

key lime & cream, Haagen-Dazs

1/2 cup

orange & cream, Haagen-Dazs

1/2 cup

raspberry & cream, Haagen-Dazs

1/2 cup

| KCAL | H ₂ O (g) | PRO (g) | CHO (g) | SUGR (g) | DFIB (g) | Vitamins | | | | | Minerals | | | | |
|-----------|-------------------------|------------|-------------|-------------|--------------|-----------|-------------|-------------|---------------|--------------|------------|------------|------------|------------|------------|
| WT (g) | FAT (g) | SFA (g) | MUFA (g) | PUFA (g) | CHOL (mg) | A (RE) | C (mg) | B-2 (mg) | B-6 (mg) | FOL (mcg) | Na (mg) | Ca (mg) | Mg (mg) | Zn (mg) | Mn (mg) |
| | | | | | | A (IU) | B-1 (mg) | NIA (mg) | B-12 (mcg) | PANT (mg) | K (mg) | P (mg) | Fe (mg) | Cu (mg) | REF |
| 153 | 54.9 | 2.0 | 28.8 | | | | | .05 | | | 29 | 54 | | | |
| 90 | 5.2 | | | | | 320 | .03 | 0.5 | | | 84 | 50 | .15 | | I |
| 169 | 55.7 | 2.2 | 25.2 | | | | 6 | .09 | | | 27 | 52 | | | |
| 90 | 6.7 | | | | | 321 | .04 | 0.7 | | | 97 | 49 | .02 | | I |
| 149 | 60.1 | 2.2 | 22.6 | | | | | .11 | | | 25 | 57 | | | |
| 91 | 5.6 | | | | | 323 | .02 | 0.6 | | | 96 | 53 | .18 | | I |

8.7 FRUIT COBBLERS & TURNOVERS

apple brown betty/crisp, homemade

1/2 cup

apple fritters, frzn, Mrs. Paul's

2 fritters

cobbler, frzn, Marie Callender's

1/4 cobbler²⁰

strudel, apple

1 strudel

Sweets-n-Apples, frzn, Mrs. Paul's

4 oz

| | | | | | | | | | | | | | | | |
|-----|------|-----|------|------|-----|------|-----|-----|-----|-----|-----|-----|------|------|------|
| 230 | 86.7 | 2.5 | 45.5 | | 2.4 | 44 | 3 | .10 | .06 | 7 | 257 | 39 | .10 | .23 | .185 |
| 141 | 5.1 | 1.0 | 2.2 | 1.5 | 0 | 193 | .12 | 1.1 | .00 | .13 | 137 | 35 | 1.06 | .072 | .819 |
| 263 | | 3.3 | 35.2 | | | | 5 | .09 | | | 565 | 33 | | | |
| 113 | 12.1 | | | | | 23 | .12 | 1.2 | | | 44 | | 1.70 | | I |
| 368 | | 2.8 | 45.0 | 24.8 | 1.0 | 0 | .18 | | | | 166 | 0 | | | |
| 120 | 18.4 | 4.2 | | | 0 | 0 | | | | | | | 1.26 | | I |
| 195 | 30.9 | 2.3 | 29.2 | | 1.6 | 6 | 1 | .02 | .03 | 4 | 191 | 11 | 6 | .13 | .135 |
| 71 | 8.0 | 2.1 | 4.4 | 1.0 | 20 | 21 | .03 | 0.2 | .11 | .13 | 69 | 23 | .30 | .021 | .818 |
| 158 | | 1.0 | 37.1 | | | | 8 | .11 | | | 62 | 28 | | | |
| 113 | 0.6 | | | | | 5434 | .06 | 0.5 | | | 120 | | 1.10 | | I |
| 170 | 23.0 | 2.0 | 22.8 | | | | 0 | .06 | | | 320 | 6 | | | |
| 57 | 7.9 | | | | | 0 | .09 | 0.9 | | | 33 | 123 | .75 | | I |
| 166 | 24.1 | 2.0 | 21.4 | | | | 0 | .06 | | | 316 | 6 | | | |
| 57 | 7.9 | | | | | 5 | .09 | 0.9 | | | 23 | 123 | .77 | | I |
| 173 | 22.3 | 2.1 | 23.2 | | | | 5 | .07 | | | 314 | 6 | | | |
| 57 | 7.9 | | | | | 52 | .09 | 0.9 | | | 32 | 124 | .91 | | I |

turnover

apple, Pillsbury

1 turnover

blueberry, Pillsbury

1 turnover

cherry, Pillsbury

1 turnover

8.8 GELATIN DESSERTS

dry mix

all flavors

3 oz pkg

aspartame-sweetened

.35 oz pkg

Jell-O 1-2-3 dessert, strawberry

amt to make 1/3 cup

Royal

.7 oz (1/2 cup prep)²¹

Snackwell's

.7 oz (1/2 cup prep)²²

sugar-free, Royal

.09 oz (1/2 cup prep)²¹

| | | | | | | | | | | | | | | | |
|-----|-------|------|------|------|-----|----|-----|-----|-----|-----|------|------|-----|------|------|
| 324 | 0.9 | 6.6 | 77.0 | | 0.0 | 0 | 0 | .02 | .01 | 3 | 216 | 3 | 2 | .01 | .014 |
| 85 | 0.0 | 0.0 | 0.0 | 0.0 | 0 | 0 | .00 | 0.0 | .00 | .01 | 6 | 121 | .13 | .100 | .819 |
| 293 | 5.7 | 47.0 | 28.3 | | 0.0 | 0 | 0 | .09 | .04 | .12 | 1840 | 2 | 1 | .06 | .042 |
| 85 | 0.0 | 0.0 | 0.0 | 0.0 | 0 | 0 | .01 | 0.0 | .00 | .05 | 12 | 1099 | .02 | .864 | .819 |
| 130 | | 2.0 | 26.0 | 22.0 | 0.0 | 0 | 0 | | | | 45 | 0 | | | |
| 31 | 1.5 | 1.0 | | | 0 | 0 | | | | | 0 | | .00 | | I |
| 70 | | 2.0 | 17.0 | 16.0 | 0.0 | | | | | | 112 | | | | |
| 19 | 0.0 | 0.0 | 0.0 | 0.0 | 0 | | | | | | | | | | I |
| 80 | | 2.0 | 19.0 | 18.0 | 0.0 | | | | | | 109 | | | | |
| 21 | 0.0 | 0.0 | 0.0 | 0.0 | 0 | | | | | | | | | | I |
| 10 | | 1.0 | 1.0 | | 0.0 | | | | | | 78 | | | | |
| 2.5 | 0.0 | 0.0 | 0.0 | 0.0 | 0 | | | | | | | | | | I |
| 83 | 118.4 | 1.7 | 19.6 | | 0.0 | 0 | 0 | .00 | .00 | 0 | 59 | 3 | 1 | .04 | .004 |
| 140 | 0.0 | 0.0 | 0.0 | 0.0 | 0 | 0 | .00 | 0.0 | .00 | .00 | 1 | 31 | .04 | .034 | .819 |
| 80 | | 2.0 | 19.0 | 19.0 | 0.0 | 0 | 0 | | | | 54 | 0 | | | |
| 140 | 0.0 | 0.0 | 0.0 | 0.0 | 0 | 0 | | | | | 0 | | .00 | | I |
| 10 | | 1.0 | 0.0 | 0.0 | 0.0 | 0 | 0 | | | | 56 | 0 | | | |
| 121 | 0.0 | 0.0 | 0.0 | 0.0 | 0 | 0 | | | | | | | .00 | | I |
| 10 | 137.2 | 1.5 | 1.0 | | 0.0 | 0 | 0 | .00 | .00 | 0 | 67 | 3 | 1 | .04 | .003 |
| 140 | 0.0 | 0.0 | 0.0 | 0.0 | 0 | 0 | .00 | 0.0 | .00 | .00 | 0 | 38 | .01 | .038 | .819 |
| 10 | | 2.0 | 0.0 | 0.0 | 0.0 | 0 | 0 | | | | 5 | 0 | | | |
| 2.5 | 0.0 | 0.0 | 0.0 | 0.0 | 0 | 0 | | | | | | | .00 | | I |
| 73 | 86.4 | 1.2 | 17.9 | | 0.6 | 3 | 4 | .03 | .13 | 4 | 30 | 5 | 7 | .05 | .041 |
| 106 | 0.2 | 0.1 | 0.0 | 0.1 | 0 | 30 | .03 | 0.2 | .00 | .05 | 110 | 22 | .14 | .054 | .819 |
| 70 | | 0.0 | 19.0 | 19.0 | 1.0 | 0 | 0 | | | | 40 | 0 | | | |
| 99 | 0.0 | 0.0 | 0.0 | 0.0 | 0 | 0 | | | | | | | .00 | | I |

from mix

all flavors

1/2 cup

all flavors, Jell-O Brand

1/2 cup²³

all flavors, sugar-free, Jell-O Brand

1/2 cup²⁴

aspartame-sweetened

1/2 cup

strawberry, low calorie, D-Zerta

amt to make 1/2 cup

w/ fruit

1/2 cup

Gel Snack Cups, Del Monte

3.5 oz container²⁵

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